

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
jbates@co.seneca.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: A.J.'S (ID: 308186)
Facility Name: A.J.'S
Facility Code: 49-AA43
Facility Address: 7176 NORTH MAIN STREET OVID, NY 14521

To the Attention of:
GEORGIA C MACCHEYNE
3221 COUNTY ROAD 139
INTERLAKEN , NY 14847-

Inspection

Date: JUL 22, 2016 03:04 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: ANGEL LAWRENCE
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

Each item found in violation is reported below along with the code requirement.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

corned beef hash, hash browns at 91F on hot holding line; owner stated that hot holding got turned off at 11 and had a very busy lunch never got to put it into cold holding to cool; Unfortunately was not properly cooled CORRECTED:VOLUNTARILY DISCARDED

Additional Information Collected During Inspection

Comments

ALL COLD HOLDS LESS THAN 45F
EDUCATED ON PROPER COOLING OF FOODS 120-70- WITHIN 2 HOURS 70-45F WITHIN 4 HOURS
CONTAINERS <4" NO LID UNTIL PROPERLY COOLED OR PLACE IN FREEZER OR WRAP IN ICE OR USE ICE WANDS
REMODELING AND REORGANIZING OF KITCHEN HAS OCCURRED; IMPROVEMENTS MADE; NEW FLOORS SHELVEING EQUIPMENT LIGHTING

END of REPORT